## THE GOLDEN BEAN COFFEE ROASTERS COMPETITION

THE GOLI	DEN BEAN C	OFFEE R		OMPETI'	TION		OLDEN BEAN (%)
Coffee Code:							
Sensory Judge:						·	
Scoring Key:	Fair	Average	Decent	Good	Very Good	Excellent	Outstanding
	0 - 4	5	6	7	8	9	10
Category 1 - Esp							
Taste Evaluation of Esp	oresso						
Sweetness:		Intensity High		Quality	 		
		Low		2 3 4 3			
Acidity:		Intensity High Low		Quality 2 4 5	6 8 9 10		
Body:		Level 'avy		Quality		)	
Taste Balance: (Combination of sweetner body & overall flavour)				Quality			
Judges Feedbac Flavour / Aftertas						PLEASE AL TOTAL S	

**fruity** floral *coffee blossom* nutty chocolate vanilla cocoa toast malt caramel butter carbon roasty tobacco medicinal spicy cooked beef vibrant soft winey sour grapefruit lemon citrus tart sweet sharp smooth bright **lively** astringent

buttery *creamy* rich smooth velvet delicate clean elegant quick lingering *chalky* dry balanced round viscous sweet balanced fruity intense **mellow** citrus cherry bitter mild piquant woody earthy molasses spice-like chocolate dirty juicy syrupy

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THE GOLI	DEN BEAN (	COFFEE ROOTH AMERIC		OMPETI	TION	_	ORTH AMERICA OLDEN BEAN (%)		
Coffee Code:						GU	DLDENBEAN.COM		
Sensory Judge:						\$			
Scoring Key:	Fair	Average	Decent	Good	Very Good	Excellent	Outstanding		
	0 - 4	5	6	7	8	9	10		
Category 2 - Mi	Category 2 - Milk Based								
Taste Evaluation of Mil	k Based								
Sweetness:		Intensity High		Quality					
		<b>±</b>		2 3 5	7 8 9 10	0			
		Low							
Flavour:				Qualit					
				1,1,1,1	1.1.1.1.1				
				2 3 4 5	6 7 8 9 10	0			
Aftertaste:		1		Quality					
Altortuoto.				Quality	1.1.1				
					6 7 8 9 10	0			
Taste Balance: (Combination of sweetne	ess, flavour			Quality					
& aftertaste present in m	lik)			2 3 4 5					
Judges Feedbac	k:					PLEASE AI	OD YOUR		
						TOTAL S			
further floral action to	Jacom -4-					ant la al ann and fuu	:		

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Scoring Key:	Fair	Average	Decent	Good	Very Good	Excellent	Outstanding
	0 - 4	5	6	7	8	9	10
Category 3 - Po							
raste Evaluation of Fift	er						

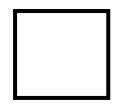
Taste Evaluation of Filter	.1		
Sweetness:	Intensity High Low	Quality	
Acidity:	rensity High	Quality	
Body:	Level Heavy Thin	Quality	
Taste Balance: (Combination of sweetness, acidity,		Quality	

(Combination of sweetness, acidity,	
body & overall flavour)	

Judges Feedback:

**PLEASE ADD YOUR TOTAL SCORE** 

NORTH AMERICA



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